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building to any other building or hospital, as provided in section 15, unless said patient is wrapped in a sterile sheet. All clothing, including bedclothes and mattresses used by the patient shall be thoroughly fumigated after patient has been removed. The interior of all ambulances or other vehicles used for the purpose of removing such patients shall be thoroughly washed with a disinfecting solution immediately following such use.

**Pasteurized Milk—Definition of—Production and Sale. (Ord. 2098 N. S., Dec. 11, 1912.)**

SECTION 1. Pasteurizing milk is hereby defined as follows: To be the heating of every portion of the milk to not less than 140° F., maintaining same at that temperature for at least 20 minutes, and immediately cooling the same to at least 45° F.

The use of this term shall be limited to milk produced and sold under the following conditions:

A. Any person, firm, or corporation desiring to produce pasteurized milk for sale in the city and county of San Francisco shall make application to the department of public health on blanks provided for that purpose.

B. A permit shall be granted by the department of public health if it appears upon investigation that the pasteurizing equipment installed is such that 99 per cent of all bacteria and all pathogenic bacteria are killed in the milk treated therein at a temperature of not less than 140° F. maintained at that temperature for 20 minutes. Further, that the pasteurizing apparatus is equipped with a recording thermometer of such a type that the same may be kept locked by the department of public health.

C. The thermometric record of all pasteurization of milk shall become the property of the department of public health and shall be collected by its authorized representatives.

D. Milk intended for pasteurization shall conform to the following requirements: It shall be the product of a dairy rating not less than 60 per cent on the score card, department of public health.

E. All pasteurized milk shall be plainly marked on each bottle or other container in which such milk is delivered to consumers with a label bearing the inscription "Pasteurized milk," together with a serial number.

F. All utensils used in the production and handling of pasteurized milk must be properly cleaned and sterilized each time before using, and shall be so constructed that all parts are absolutely free from places where milk can accumulate or soak in so that it can not be removed by simple washing, and the surface coming in contact with the milk or cream must be smooth and free from rust.

G. Pasteurized milk shall be delivered to the consumer not later than 24 hours after pasteurization.

H. Milk once pasteurized must not be repasteurized.

I. Any violation of the regulations for the production of pasteurized milk shall result in a revocation of the permit to produce pasteurized milk for sale in the city and county of San Francisco.

**Milk and Cream—Care of When to be Sold in Quantities of One Quart or Less. (Ord. 2099 N. S., Dec. 11, 1912.)**

SECTION 1. No person, firm, or corporation shall sell, offer for sale, expose for sale, or keep with the intention of selling, any milk or cream in quantities of 1 quart or less, in stores or in other places where merchandise or commodities other than milk or cream is sold, offered for sale, or exposed for sale, or kept with the intention of selling (except where the milk or cream is to be consumed upon the premises), unless the milk or cream is kept, offered for sale, exposed for sale, or sold in tightly closed bottles or receptacles of a similar character, upon the cap or covers of which

is printed or inscribed in a conspicuous and legible manner the name of the person, firm, or corporation bottling said milk or cream in such bottles or receptacles. It shall be unlawful for any such bottle or receptacle to have blown into it, or otherwise indicated thereon, the name of any person, firm, or corporation other than or different from that which is indicated on said cover or cap.

SEC. 2. No person shall transfer any milk from one can, bottle, or receptacle on any street, alley, or thoroughfare, or upon a delivery wagon or other vehicle, or in any place in the city and county of San Francisco, except in a milkhouse or creamery, the sanitary condition of which has been approved by the department of public health.

SEC. 3. Any person, firm, or corporation violating any of the provisions of this ordinance shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than \$5 and not more than \$100, or by imprisonment in the county jail for not less than 24 hours and not more than 30 days, or by both such fine and imprisonment.

#### VALLEJO, CAL.

##### **Manure—Transportation of. (Ord. 76 N. S., Aug. 10, 1912.)**

SECTION 1. It shall be unlawful for any person, firm, or corporation to transport or carry manure or stable refuse in any vehicle without a permit from the board of health certifying its approval of the construction of such vehicle, and specifying the manner in which such vehicle may be used.

SEC. 2. It shall be unlawful for any person to load manure or stable refuse upon any vehicle elsewhere than within the premises from which the same is to be removed, or to transport manure or stable refuse through the public streets in such manner as to permit the same to fall upon any street; or to unload or deposit manure or stable refuse from any vehicle anywhere within the city without a permit from the board of health.

SEC. 3. Any person, firm, or corporation who shall violate any of the provisions of this ordinance shall be guilty of a misdemeanor and, upon conviction thereof, shall be punished by a fine not to exceed \$500 or by imprisonment in the county jail for not more than six months, or by both such fine and imprisonment.

##### **Dairies and Milk Depots—Construction and Care of—Handling of Milk. (Ord. 75 N. S., Aug. 10, 1912.)**

SECTION 1. Sheds and barns in which cows are milked shall be so constructed and of such size as to insure efficient ventilation.

SEC. 2. The walls of milking sheds and milking barns shall be provided with an average door and window space of not less than 10 square feet in every 10 lineal feet. Sheds and barns must be properly and adequately ventilated.

SEC. 3. The floor section of sheds and barns where cows are stabled or milked shall be so constructed as to absolutely prevent all seepage to the ground beneath. In said floor there shall be provided a gutter drain, so constructed as to prevent seepage and connect with a common drain or sewer pipe communicating with a street sewer where one exists. Where there is no street sewer the discharge must be carried so far from the barn and so handled as to effectually prevent contamination of the milk or the atmosphere of the dairy or barn therefrom. Cows must not be permitted to stand in or on, or to have access to, accumulations of manure and urine, or either.

SEC. 4. The floor space between the stable sections shall be so constructed that unnecessary recesses and angles are avoided. Food boxes shall be so constructed that they can be thoroughly cleaned and all the recesses between the troughs wherein dirt or refuses may lodge be so constructed that they may be thoroughly cleaned. And they shall be properly cleaned at the time of the general cleaning of the barn.